Biscuit Pizzas – 6th Grade

Ingredients:

1 can ( 10 biscuits) refrigerated biscuits

1/3 c. tomato sauce or pizza sauce

½ c. shredded Mozzarella cheese

1T. Parmesan cheese

½ t. Oregano

Pepperoni

Directions:

1. **Preheat** Oven to 400°.
2. **Grease** a cookie sheet with non-stick spray.
3. Pat each biscuit into a 4 inch circle and place on the *cookie sheet*.
4. **Measure** sauce in a *liquid measuring cup.*
5. Add Oregano to the sauce and **stir**.
6. **Spoon**sauce on each biscuit and spread with the back of the spoon.
7. Measure Pamesan cheese and sprinkle on each biscuit.
8. **Cut** pepperoni into quarters with *Kitchen Shears* and place on pizza.
9. Measure Mozzarella cheese with a *dry measuring cup* and divide evenly on pizzas.
10. Bake for 12 minutes or until crust is lightly brown. No more than 15 minutes.